



GRAIN

GASTROPUB & BREWLAB

Events Kit 2022

SHOP 1, NEW FORTUNE HOUSE, 3-5 NEW PRAYA KENNEDY TOWN | GRAIN.COM.HK

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Why GRAIN?

You can count on GRAIN for consistent quality across the board, but apart from that, we're anything but predictable. We love surprising our guests with interactive experiences, spontaneous tastings, special offers and unexpected pairings.



About Us

Formerly a flour store, GRAIN is a multi-dimensional venue that's part gastropub, part restaurant, part bar and most importantly, part R&D brewing facility. Our in-house Gweilo Brewlab is where the magic happens. Here, new concoctions are tried and tested every week - and once they hit the mark, they're brewed across the globe in can, keg and bottle.

A playground
For people who
love to eat, drink,
and discover.

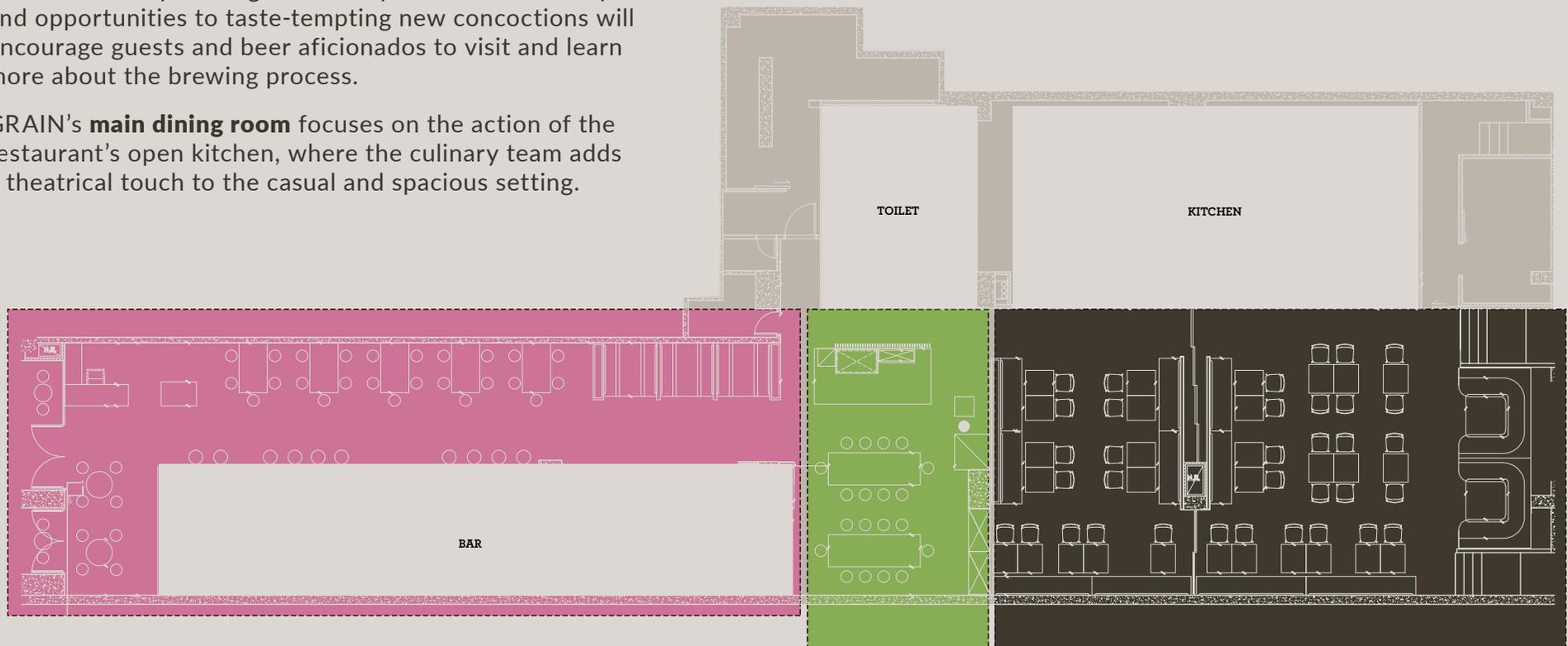
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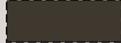
GRAIN's high-ceilinged industrial-esque interiors include a series of individual spaces that allow guests to define their visit. These spaces include the **Gweilo Brewlab and Bar** which is framed by towering tanks contrasted with vibrant neon signs that offer a touch of chic playfulness.

GRAIN also features a **workshop and beer tasting space** that caters to up to 20 guests. Frequent beer workshops and opportunities to taste-tempting new concoctions will encourage guests and beer aficionados to visit and learn more about the brewing process.

GRAIN's **main dining room** focuses on the action of the restaurant's open kitchen, where the culinary team adds a theatrical touch to the casual and spacious setting.

Floorplan



-  **BAR**
-  **WORKSHOP**
-  **MAIN DINING**

Group Menus

12 - 20 PAX

Package A

SNACK MENU

Sharing portioned to party size (served over 90 minutes)

Priced at \$230 per person plus 10% service charge

Buffalo Halloumi (V) Served with lager hot sauce and buttermilk dressing

Grilled Padron Peppers (V) Smoked olive oil and mustard pickle

"GFC" Grain Fried Chicken IPA and buttermilk marinated Japanese chicken thigh with spicy mayo

Mixed Sliders Smoked brisket, aubergine fritter (V), chicken tempura and Wagyu triple cheese

Triple Cooked 'Hand Cut' Chips (V) Hopped salt & pilsner fermented ketchup

All prices subject to 10% service charge

Group Menus

12 – 20 PAX

Package B

TWO COURSE SET MENU

Minimum 12 pax

Priced at \$330 per person plus 10% service charge

STARTERS TO SHARE

Guacamole (V) Beer puffs & seeded crisps

Hummus (V) Chickpea, tahini, pickle beer malt, radishes, smoked paprika, and garlic pinsa pizza

Buffalo Halloumi (V) Served with lager hot sauce and buttermilk dressing

Fried Squid Tempura fried, charred lemon and caper dressing

MAINS (choose one)

Bangers & Mash Pork and beer malt sausages, brown stout sauce and beer mustard, champ and grilled mushroom

Fish & Chips Beer battered, triple cooked chips, apple slaw and lager pickled gherkin

Kale & Spinach Spaghetti (V) House made spaghetti, cured egg yolk, crisp kale, Stracchino and Parmesan

Steak & Chips served with pickled mushrooms, “beer” delaise sauce and chips (+\$100pp)

Add Dessert (+\$60 pp)

All prices subject to 10% service charge

Group Menus

12 – 20 PAX

Package C for groups above 12+

THREE COURSE SET MENU

Priced at \$430 per person plus 10% service charge

STARTERS TO SHARE

Guacamole (V) Beer puffs & seeded crisps

Fried Squid Tempura fried, charred lemon and caper dressing

Smoked Chicken Drum Sizzler Served with BBQ sauce

Superfood Salad (V) Toasted quinoa, Bulgur wheat, pumpkin, kale and pomegranate

MAINS (choose one)

Ox Cheek and Bone Marrow Pie Puff pastry pie filled with slow cooked ox cheek with stout, served with mashed potato

Fish & Chips Beer battered, triple cooked chips, apple slaw and lager pickled gherkin

Kale & Spinach Spaghetti (V) House made spaghetti, cured egg yolk, crisp kale, Stracchino & Parmesan

Steak & Chips Rangers Valley, New South Wales, Served with pickled mushrooms, “beer” delaise sauce and chips (+100pp)

SHARED SIDES

Roasted Cauliflower (V) Lemon and miso sauce, puffed grains furikake

DESSERT (choose one)

Tycoon's Tart Chocolate tart, salted caramel, malted dark chocolate ganache and pistachio ice cream

Chocolate Stout Cheesecake Choice of chocolate or vanilla bean ice cream

Pecan Pie Spent grain anglaise & pale ale ice cream

All prices subject to 10% service charge

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Drinks Packages*

Package A

CORE BEERS, 1 RED WINE
AND 1 WHITE WINE

\$280 per person for two hours + 10% service charge
Add one hour (+\$120)

*Only available when combined with a food package

Package B

CORE BEERS, 3 WINES,
CHOICE OF 1 TAPPED
COCKTAILS, SELECTED JUICES
AND CHOICE OF 1 MOCKTAIL

\$350 per person for two hours + 10% service charge
Add one hour (+\$160)

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(20 - 100 PAX)

Private Experiences

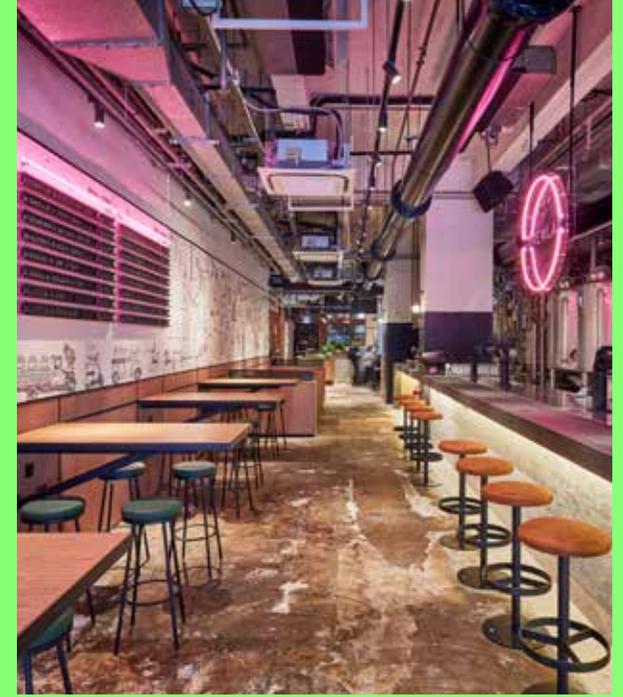
GRAIN is available for private and semi private hire for parties, corporate events and private brewery tours and workshops from 12-180 PAX. In order to accommodate more than 20 PAX, $\frac{2}{3}$ of your guests must have been vaccinated, as currently mandated by the Hong Kong Government.

We operate on a minimum spend basis and the price varies according to the date and time of your event as well as the space required.

Exclusive hire only available Monday-Thursday.

For an accurate quotation and to discuss your enquiry in more detail please contact events@woollypighk.com.

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Meet the brewer

Visit the Gweilo Brewlab and learn all about the journey grain goes on from field to glass. Learn about the brewing process, taste a range of malts and smell some amazing fresh hops.

Workshop available: (6-20 guests)

Monday-Wednesday 3-7pm | Thursday & Friday 11-5pm

Sat & Sun on request* - completed by 12 noon

7 day advanced booking required

Priced at \$480 per person, minimum 6 people + 10% service charge

Allow 1.5-2 hours

Includes:

- 1 hour guided brewery tour
- Beer tasting session hosted by Gweilo Master Brewer, with a flight of 5 signature in-house brewed beers
- Semi-private reserved seating area in 'the workshop'
- Sharing style snack menu
- Add-on beverage package A available after class

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Design your own beer

Work with the Gweilo Brewer to learn to how develop your own recipe. Our brewer will guide you through all the choices you have in terms of different types of malt, hops, yeasts and flavours. This interaction session will involve the tasting of numerous concoctions to help you create your ideal beer recipe.

Workshop available Monday-Thursday

14 day advanced booking required

Priced at \$15,000 + 10% service charge

Part 1: Taste & Recipe development - 3 hours

Part 2: Tasting with friends - 2 weeks later

Includes:

Part 1:

- For up to 12 guests
- 1 hour private guided brewery tour (in groups of 4)
- Beer tasting session hosted by Gweilo Master Brewer, with a flight of 5 signature in-house brewed beers
- Sharing style snack menu

Part 2: Tasting

- Brewed by our professional your signature recipe beer to be featured on GRAIN's menu
- Tasting date must be set within 14-21 days.
- First 24 beers complimentary and then 20 percent discount off any further purchases of your own bespoke beer on the same day

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Design your own brew & share

Work with the Gweilo Brewer to learn to how develop your own recipe. Our brewer will guide you through all the choices you have in terms of different types of malt, hops, yeasts and flavours. This interaction session will involve the tasting of numerous concoctions to help you create your ideal beer recipe.

Workshop available Monday-Thursday | Dinner & free flow for 65 guests

21 day advanced booking required

Priced at \$50,000 (Sunday-Wednesday) | \$65,000 (Thursday-Saturday) + 10% service charge

Part 1: Taste & Recipe development - 3 hours

Part 2: 2 weeks later - dinner for up to 65 guests with free-flow of your own bespoke beer until its finished (approx 900 pints or capped at 4 hours whichever is sooner)

Includes:

- Workshop for up to 12 guests
- 1 hour private guided brewery tour (in groups of 4)
- Beer tasting session hosted by Gweilo Master Brewer, with a flight of 5 signature in-house brewed beers
- Sharing style snack menu
- Brewed by our professional your 900 pints of vegan beer
- In 2 weeks - get the word out and invite 64 of your closest friends or colleagues to a free-flow tasting of your own beer with dinner

Optional

- Additional souvenirs of 100 personalised crowlers to take home at \$50 each (5 day shelf life).